IT MANUALE D'USO
EN USER GUIDE
DE BETRIEBSANLEITUNG
NL GEBRUIKSAANWIJZING
FR GUIDE D'UTILISATION
ES MANUAL DE UTILIZACIÓN
PT MANUAL DE UTILIZAÇÃO

Forno
Oven
Backofen
Ovn
Four
Horno
Forno

SCP38X

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Warning

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

Warning

Accessible parts will become hot when in use.
To avoid burns and scalds, children should be kept away.

• *SAFETY INSTRUCTIONS*

– This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.
– This appliance is not intended for use by people with (including children) impaired physical, sensorial or mental abilities, or people lacking in knowledge or experience, unless they receive prior supervision or instructions on using the appliances through a person responsible for their safety.
– Ensure that they do not touch the appliance's control panel.
– When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.
– Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.
– Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
– Keep young children away from the appliance while it is in operation. In this way you will avoid the danger of them being burned by knocking over cooking recipients. Moreover, the front of your appliance is hot both during use and during the cleaning cycle (pyrolysis).
– Never pull your appliance by the door handle.
– Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.
– During cooking, ensure that the door of your oven is completely closed so that the seal can do its job properly.
– When in use, the appliance becomes hot. Do not touch the heating elements located inside the oven. In doing so, you would run the risk of suffering serious burns.
– When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements, use heat-protective kitchen gloves.
– At the end of cooking, do not pick up dishes (grills, rotisserie...) with bare hands.
– Never place aluminium foil directly in contact with the oven shelf (see the chapter on oven description), the accumulated heat may cause deterioration of the enamel.
– Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.
– In order to avoid damaging your oven controls, do not leave the door open when it is in operation or still hot.
– The oven must be turned off when cleaning inside the oven.
– Intensive and prolonged use of the appliance may give rise to the need for additional ventilation, by opening a window, or by increasing the power of the mechanical fan.
– Additionally to the accessories supplied with your oven, only use dishes which resist high temperatures (follow the manufacturer's instructions).
– After using your oven, make sure that all the controls are in their stop position.
– Never use steam or high-pressure devices to clean the oven (requirement imposed by electrical safety concerns).

– For your safety, your oven is equipped with an AUTOMATIC STOP, if you forget to turn off your oven by mistake. After 23-and-a-half hours of operation, the AS (Automatic Stop) feature is activated and your oven stops running. AS appears instead of the time and a series of 2 successive beeps is emitted for a short time.
– Please make sure children do not play with the appliance.

- ***CARE FOR THE ENVIRONMENT***

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.
– Your appliance also contains many recyclable materials. It is therefore marked with this logo

to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive EC/2002/96 relating to electrical and electronic equipment waste. Consult your city hall or your retailer to find the drop-off points for used appliances that is nearest to your home.
– We thank you for your help in protecting the environment.

Warning
Installation should only be performed by installers and qualified technicians.
This appliance complies with the following European directives:
- Low Voltage Directive EEC/73/23 modified by directive EEC/93/68 for insertion of EC marking.
- Electromagnetic Compatibility Directive 89/336/EEC modified by directive 93/68/EEC for insertion of EC marking.
- EC regulation no. 1935/2004 concerning materials and objects intended for contact with food substances.

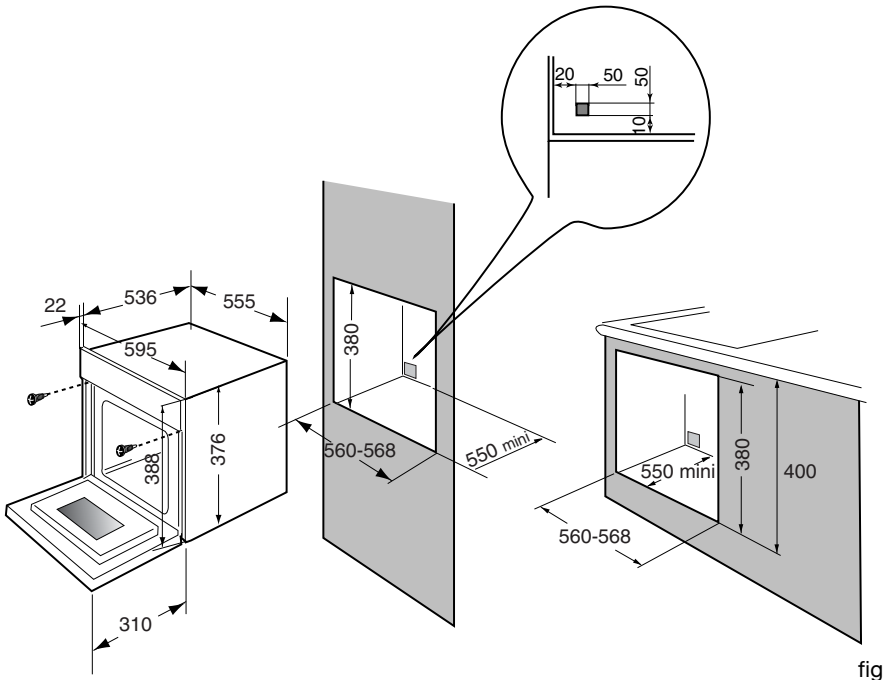


fig.1

• *CHOICE OF LOCATION*

The diagrams above determine the dimensions of a cabinet that will be able to hold your oven.
The oven can be installed under a worktop or in a column of cabinetry (open* or closed) having the appropriate dimensions for built-in installation (see diagram above).
Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

• Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the neighbouring cabinet.

• The material or coating of the cabinet must be heat-resistant.

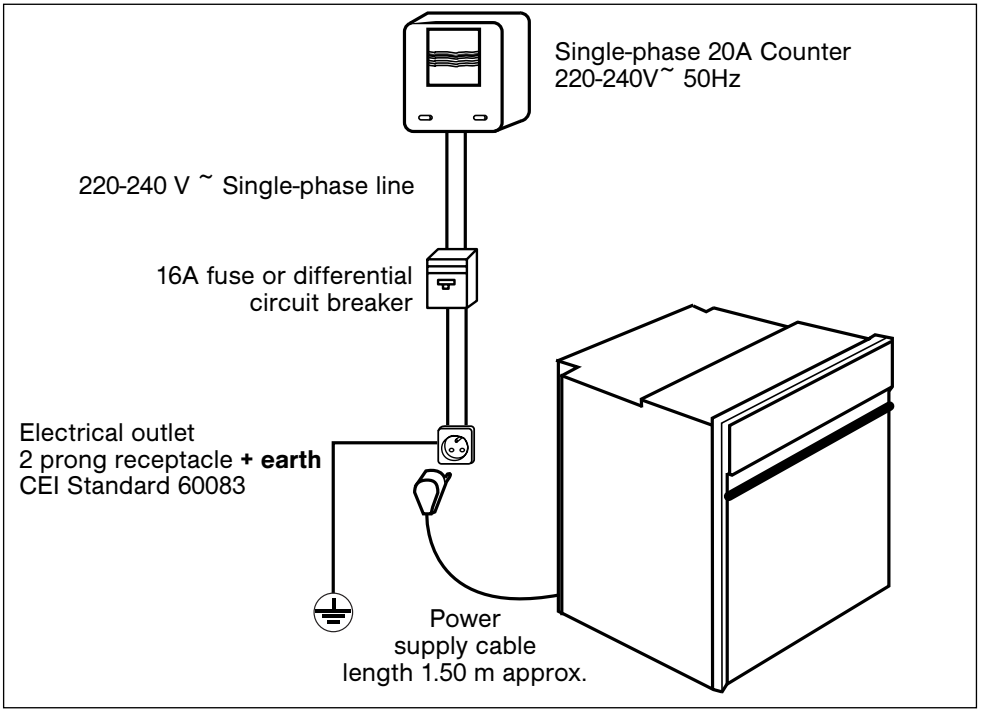
• For increased stability, fix the oven in the cabinet by means of 2 screws through the holes designed for this purpose on the lateral mounts (fig.1).

• *FITTING*

To do this:
1) Remove the rubber screw covers to access the mounting holes.
2) Drill a Ø 2 mm hole in the cabinet panel to avoid splitting the wood.
3) Attach the oven with the two screws.
4) Replace the rubber screw covers (they also serve to absorb the shock caused by closing the oven door).
(*) if the cabinet is open, its opening must be 70 mm (maximum).

Tip

To be certain that you have properly installed your appliance, do not hesitate to seek advice from a household appliance specialist.



• *ELECTRIC CONNECTION*

Electrical safety must be provided by a correct build-in. During fitting and maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.

The electrical connection should be performed before the appliance is installed in the cabinet.

Ensure that:
- the electrical installation has sufficient voltage,
- the electrical wires are in good condition
- the diameter of the wires complies with the installation requirements.

Your oven should be plugged in using a (standardised) power cable with 3 conductors of 1.5mm2 (1 live + 1 neutral + 1 earth) which must be connected to a 220-240V~ single-phase grid. Make sure that the appliance can be disconnected from the mains after installation. Disconnection can be achieved by leaving a mains switch accessible or by incorporating an interrupter in the fixed pipe in compliance with the installation rules.

⚠ *Warning*

The safety wire (green-yellow) is connected to the appliance's terminal ⏚ and must be connected to the ground lead of the electrical set-up.
In the case of connection to an electric wall socket, it must remain accessible after installation.

The fuse in your set-up must be 16 amperes. If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.

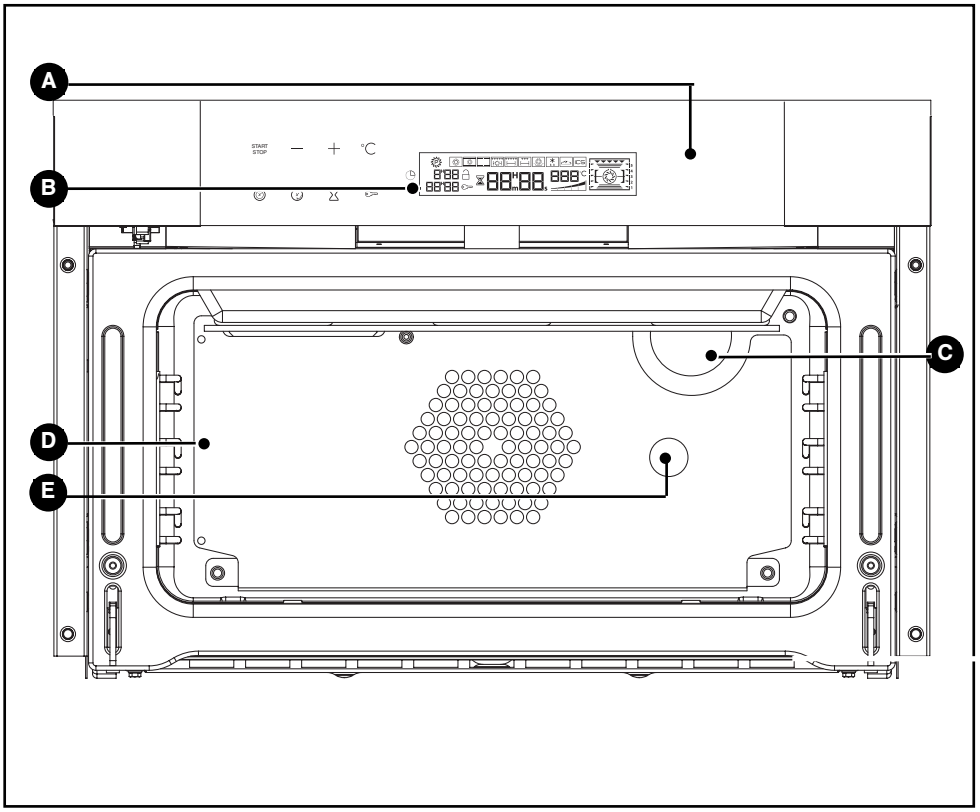
Warning

We cannot be held responsible for any accident or incident resulting from non-existent, defective or incorrect earthing.

If the electrical installation in your residence requires any changes in order to hook up your appliance, call upon a professional electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

• *INTRODUCTION TO YOUR OVEN*



- **A** Control bar
- **B** Programmer
- **C** Lamp
- **D** Wire shelf supports
- **E** Hole for rotisserie

• *Accessories*

Your appliance is equipped with a flat safety grid with a handle, a 20mm dish and a turnspit.

• *ACCESSORIES*

• *Safety grid with handle (fig.1)*

Equipped with a front handle for a better grip. The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned.

It can be used for barbecues (to be placed directly on the grid).

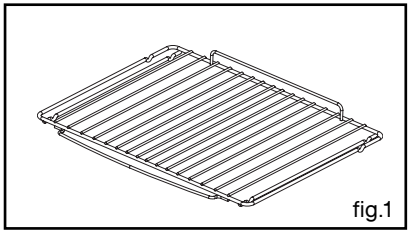


fig.1

• *Multi-purpose dish (fig.2)*

It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, cup cakes, puff pastry, etc.
Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods. Avoid placing roasts or meats directly in the dish because this is certain to cause significant spattering on the oven walls.

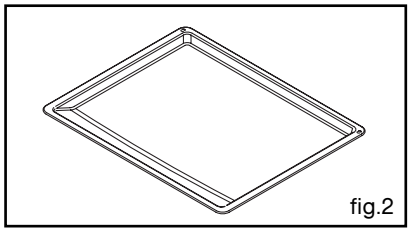


fig.2

• *Turnspit (fig.3)*

In order to use it:
• place the hollow dish on the grid on shelf support number 1 to catch the cooking juices or on the bottom heating element if the item being roasted is too big.
• slide one of the forks onto the spit; skewer the piece of meat to be roasted; slide on the second fork; centre and tighten by screwing the two forks.
• place the spit in its cradle.
• push slightly to insert the turnspit point in the guide slot located at the back of the oven.
• remove the handle by unscrewing it. After cooking, screw on the spit handle once again in order to remove the roast without burning yourself.

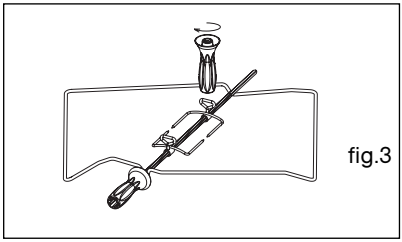
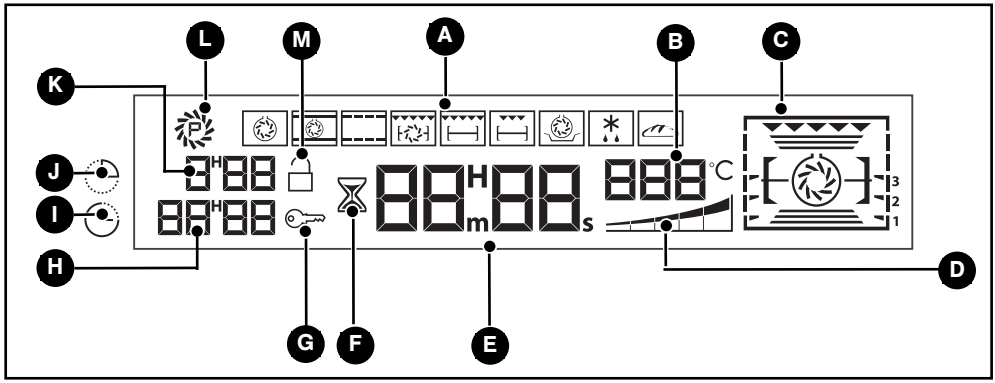


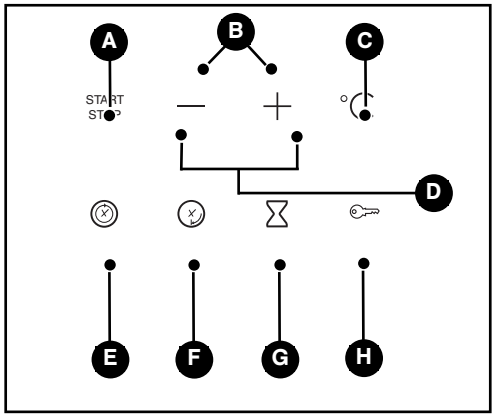
fig.3

• *INTRODUCTION TO THE PROGRAMMER*



- **A** Cooking modes display
- **B** Oven temperature display.
- **C** Shelf support indicator and selected cooking mode indicator.
- **D** Temperature rise indicator
- **E** Clock or timer display
- **F** Timer indicator
- **G** Control panel lock indicator (child safety device)
- **H** End of cooking display
- **I** Cooking end time indicator
- **J** Cooking time indicator
- **K** Cooking time display
- **L** Cleaning indicator
- **M** Pyrolysis locking

• *INTRODUCTION TO THE SELECTING TOUCH CONTROLS*



- **A** Start / Stop
- **B** Cooking mode selection
- **C** Cooking temperature
- **D** Touch controls
- **E** Cooking time
- **F** End of cooking
- **G** Timer
- **H** Locking

• *How to set the time*

- When supplied with electricity

The display flashes at 12:00 (fig.1)

Set the time by pressing the + or - touch controls (holding your finger on the touch control allows you to scroll through the numbers rapidly) (fig.2).

Example: 12:30

Press the ***START*** touch control to validate.
The time display no longer flashes (fig.3).

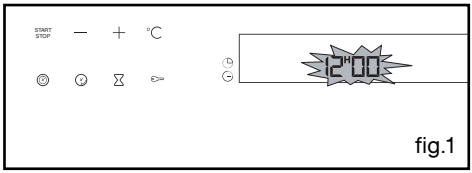


fig.1

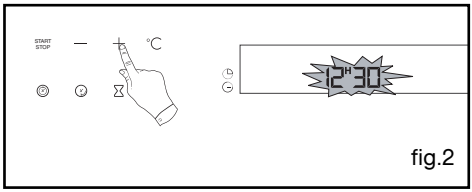


fig.2

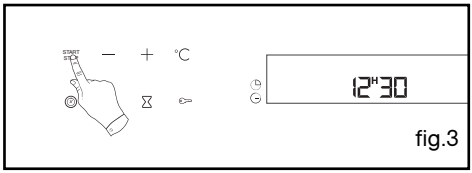


fig.3

- To reset the time on the clock

Press and hold the touch control for a few seconds until the display is flashing (fig.1), then release.
Audible beeps indicate that it is now possible to set the time.

Adjust the clock setting with the + and - touch controls (fig.2).

Press the ***START*** touch control to validate.

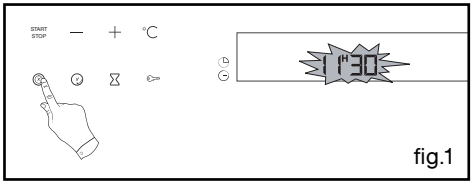


fig.1

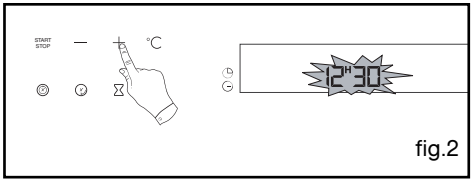


fig.2

• *Instant cooking*

– The programmer should display only the time. It should not be flashing.

Press the ***START*** (fig.1) touch control then select the cooking time chosen using the + or - buttons (fig.2).

Example: –> shelf support 2 recommended.
– Confirm by pressing the ***START*** touch control.

The cooking indicator stops flashing. The shelf support indicator and heating elements in use also light up.

The oven begins heating.

Place your dish in the oven based on the recommendation indicated in the display.

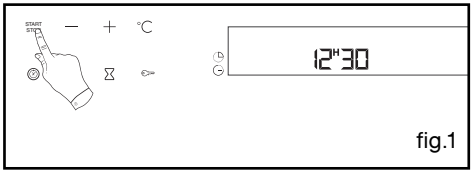


fig.1

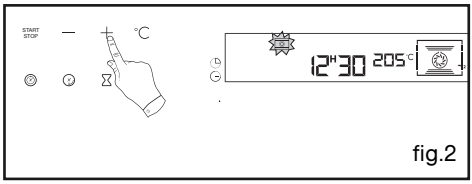


fig.2

Your oven recommends the optimal temperature for the chosen cooking mode.
It is, however, possible to adjust the temperature by pushing the control touch ***°C*** (fig.3).
The "°C" button flashes in the indicator and tells you that the temperature can be adjusted by pressing the + or - button (fig.4).

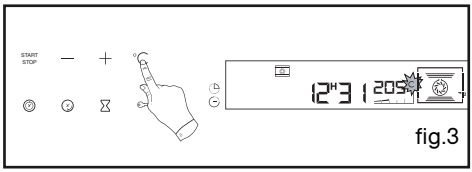


fig.3

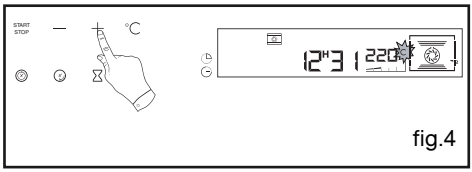


fig.4

Example: –> adjusted to 220°C.
– Confirm by pressing the ***START*** touch control.

The temperature rise indicator is activated and indicates the temperature increase in the oven.
A series of beeps will be emitted when the oven reaches the selected temperature.

To stop cooking, press for several seconds on the ***START/STOP*** button.

Warning
After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

Warning
All types of cooking are done with the door closed.

• *PROGRAMMED COOKING*

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (see paragraph: instant cooking).

- Press the ⏲ button until the cooking time indicator starts flashing ⏲.

The display flashes 0:00 to indicate that you can now adjust the setting (fig.1).

- Press the **+** or **-** touch controls to set the desired time.
Example: 30 mins cooking time (fig.2).

– Confirm by pressing the ***START*** touch control.

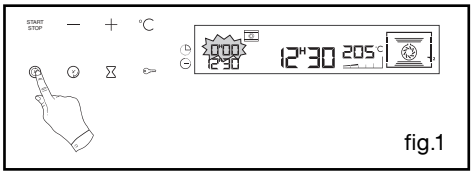


fig.1

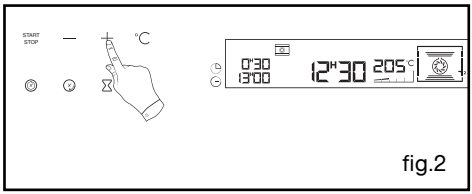


fig.2

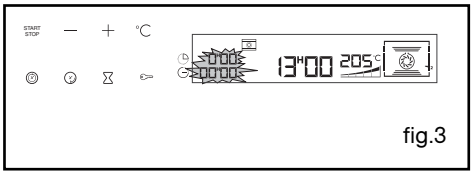


fig.3

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven stops,
- the cooking time indicator and 0:00 both flash (fig.3),
- a series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control.

• *PROGRAMMED COOKING*

- *Cooking with delayed start and chosen cooking end time*

Proceed as with programmed cooking.

- Press the ⏲ button.

The display flashes to indicate that you can now adjust the setting (fig1).

- Press the **+** or **-** touch control to set the desired cooking end time.
Example: end of cooking at 16:00 (fig.2).

– Confirm by pressing the ***START*** touch control.

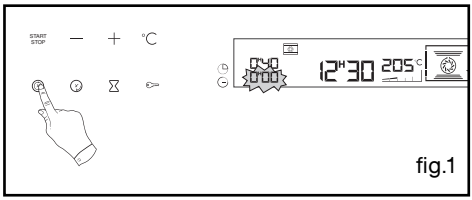


fig.1

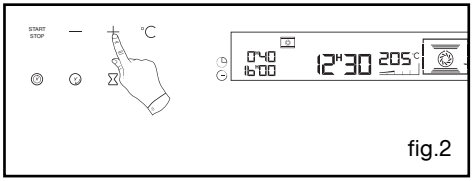


fig.2

After these 3 steps, oven heating is delayed so that cooking ends at 16:00.

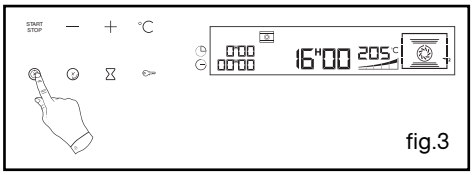


fig.3

At the end of cooking (end of programmed time),
- the oven stops,
- the cooking time indicator and 00:00 both flash (fig.3),
- a series of beeps sounds for a few minutes. The beeps can be definitively stopped by pressing any touch control.

The display returns to the time of day.

The oven cavity is lit when cooking starts and the light switches off at the end of cooking.

• *USING THE TIMER FUNCTION*

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.
In this case, the timer display has priority over the clock display.

- Press the ⧗ button (fig.1).

The ⧗ timer symbol and 0m00s flash.

- Adjust the chosen time by pressing the touch controls **+** or **-** (fig.2).
- Press the ***START*** button to validate.

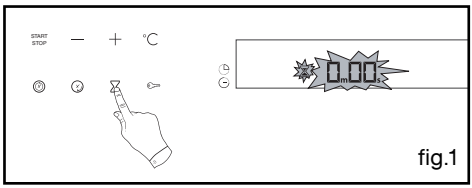


fig.1

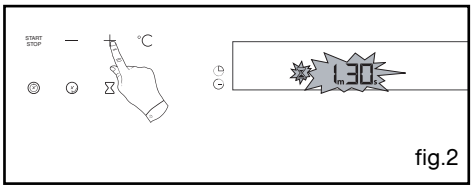


fig.2

A series of beeps is emitted when the time is over, these beeps can be stopped by pressing any touch control.

Warning
It is possible to change or cancel the timer programme at any time by turning it to 0 and validating.

• *CUSTOMISING THE RECOMMENDED TEMPERATURE*

Select the cooking function:

- Press the ***START*** button.

If you wish to customize the recommended temperature:

- Press the ***°C*** touch control until the temperature display begins flashing.
- Turn the + or - button until the desired temperature appears.
- Press the ***°C*** or ***START*** button to validate.

• *ACTIVATING DEMO MODE*

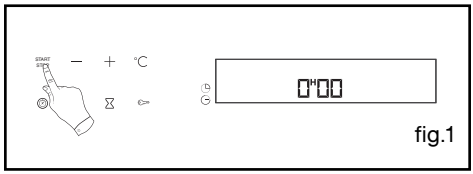


fig.1

ACTIVATING DEMO MODE:
- Set the time to 0H00.
- confirm the time using the START/STOP keys (fig.1).
- Press the + and – keys simultaneously for 10 seconds (fig. 2) until “DEMO ON” is displayed.

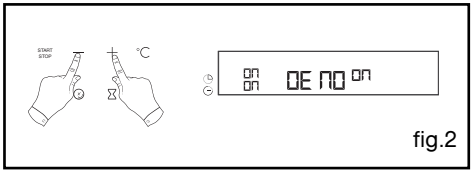


fig.2

Your oven is now in “demo” mode.

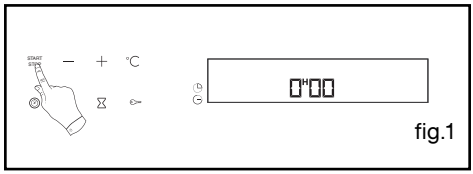


fig.1

DEACTIVATING DEMO MODE:
- Set the time to 0H00.
- Confirm the time using the START/STOP keys (fig.1).
- Press the + and – keys simultaneously for 10 seconds (fig.2) until “DEMO OFF” is displayed.

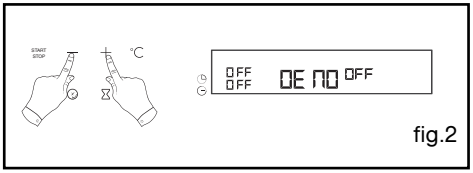


fig.2

• *LOCKING THE CONTROLS OVEN IS OFF (child safety)*

You have the option of preventing access to the oven controls by taking the following steps:

When the oven is off, hold down the touch control for a few seconds; a “key” will then be displayed on the screen -> access to the oven controls is now blocked, except for the timer (fig.1).

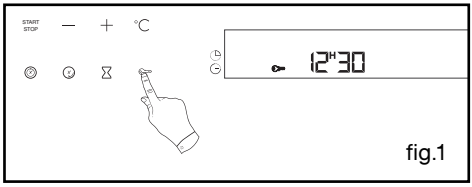


fig.1

To unlock access, hold down the touch control for a few seconds.
The oven controls are once again accessible.

Warning
You cannot lock the oven if you have programmed a cooking cycle.

*

CIRCULATING HEAT
(recommended temperature **180°C** min 35°C max 235°C)
- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Rapid temperature increase: Some dishes can be placed in the oven while it is still cold.
- This is recommended to retain the moisture in white meat, fish and vegetables.

For cooking multiple items on up to 2 levels.

COMBINED HEAT
(recommended temperature **205°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements and by the fan.
- Three combined sources of heat: a lot of heat from the bottom, a little circulating heat and a touch from the grill for browning.
- Recommended for quiches, pies, tarts with juicy fruits, preferably in an earthenware dish.

*

TRADITIONAL
(recommended temperature **200°C** min 35°C max 275°C)
- Cooking controlled by the upper and lower heating elements.
- All types of cooking are carried out with preheating.

PULSED GRILL + ROTISSERIE
(recommended temperature **200°C** min 180°C max 230°C)
- Cooking controlled, alternately, by the upper element and by the fan.
- Preheating is unnecessary. Roasts and poultry are juicy and crispy all over.
- The turnspit continues to operate until the door is opened.
- Slide the drip tray onto the bottom shelf support.
- Recommended for all spit-roasted poultry or meat, for sealing and thoroughly cooking a leg or rib of beef To retain fish steaks' moist texture.

VARIABLE MEDIUM and HIGH GRILL + TURNSPIT
(recommended settings **2 or 4** - min 1 - max 4)
- Cooking controlled by the upper element.
- The double grill covers the entire grid surface. The medium grill it is as effective as the high grill for smaller quantities.
- Recommended for grilling cutlets, sausages, slices of bread, prawns placed on the grill.

**** Programme(s) used to obtain the results indicated on the energy label in compliance with European standard EN 50304 and in accordance with European Directive EC/2002/40.***

KEEPING WARM
(recommended temperature **80°C** min 35°C max 100°C)

- This position allows you to keep your food warm by spurts of heat from the element at the back of the oven combined with fan.
- Recommended for letting dough rise for bread, brioche, kouglof...without exceeding 40°C (plate warming, defrosting).

BREAD
(recommended temperature **205°C** min 35°C max 275°C)

- Recommended cooking sequence for bread making.
- After preheating, place the ball of bread on a pastry tray - 1st shelf support.
- Don't forget to place a ramekin of water on the base to obtain a golden crispy crust.

• *CLEANING THE OUTER SURFACES*

To clean both the electronic programmer window and the oven door, use a window washing product applied to a soft cloth.
Do not use abrasive cleaning products or hard metallic scrapers for cleaning the oven's glass door, which could scuff the surface and cause the glass to shatter.

To preserve your appliance, we recommend that you use Clearit cleaning products.

smeg *Professional expertise working for you at home*

Clearit offers you professional products and solutions designed for the daily care of your household appliances and kitchens.
They are on sale at your regular retailer, along with a complete line of accessories and consumable products.

• *PYROLYTIC OVEN*

- Your oven cleans itself via high-temperature elimination of soil caused by spills and splattering.
- The smoke released is destroyed as it moves through a catalyser.

You should not wait until the oven is overly coated in grease to initiate a cleaning cycle.

In what situations should you perform pyrolysis?

- If your oven emits smoke during preheating or releases large volumes of smoke during cooking.
- If your oven releases an odour when cooled after various cooking applications (lamb, fish, grills, etc...).

Pyrolysis is not necessary after each cooking cycle, but simply when the level of dirtiness warrants it.

- In order to adapt to any situation, this oven has 3 types of cleaning pyrolysis procedures.

• *PROGRAM A PYROLYSIS*

• Instant pyrolysis

Warning
Remove the grids and trays from the oven and clean any major spill residue.

- Check that the programmer is displaying the time of day and that it is not flashing.

You can choose between 3 pyrolysis cycle times:

P pyrolysis lasting 1 hour 30 minutes.

P pyrolysis lasting 1 hour 45 minutes.

P pyrolysis lasting 2 hours

Press the ***START*** button (fig.1).
Then press once on the button - until the "**P**" symbol flashes in the display (fig.2).
Confirm the selection by pressing ***START***.

The pyrolysis time displays 2 hours, but you can change this time. The P symbol flashes.

Example: pyrolysis cycle of 1h 45mins.

Press the + or - touch controls to set the desired time (fig.3)

Confirm the selection by pressing ***START***.

The pyrolysis cycle begins and the P symbol stops flashing. The countdown of the time begins immediately.

During the pyrolysis cycle, the lock warning light is activated to indicate that the door is locked (fig.4).

At the end of the pyrolysis cycle 00:00 flashes.

- When the oven is cool, use a damp cloth to remove the white ashes.
The oven is clean and once again ready for the cooking application of your choice.

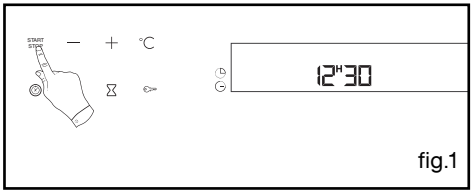


fig.1

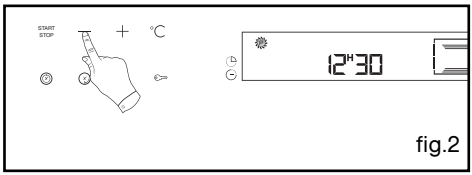


fig.2

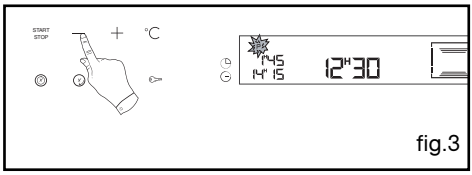


fig.3

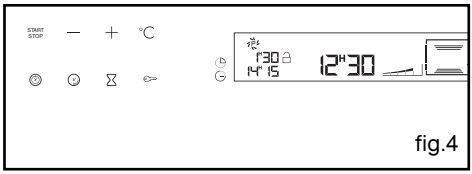


fig.4

• *PROGRAM A PYROLYSIS*

• *Delayed pyrolysis*

- Follow the instructions described in the "Programming for immediate pyrolysis" section.

After validating the pyrolysis cycle with the ***START*** button:

- Press the ⏲ button.
The end of cooking time flashes to indicate that it is now possible to set it (fig.1).

- Press the + or - touch control to set the desired end time (fig.2).

Example: End of cooking at 18:00.
Confirm the selection by pressing ***START***.

- After these steps, the beginning of pyrolysis is delayed so that it finishes at 18:00.

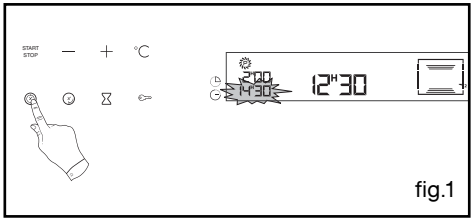


fig.1

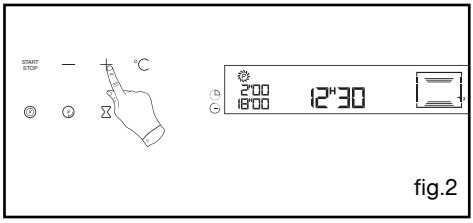


fig.2

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. ***In any event, check the following items:***

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO?
The oven is not heating.	- The oven is not connected to the power supply. - Your fuse is out of order. - The selected temperature is too low.	➡ Plug in your oven. ➡ Replace the fuse in your electrical set-up and check its capacity (16A). ➡ Increase the selected temperature.
The padlock is flashing.	- Problem with the door's locking mechanism.	➡ Call the After-Sales Service Department.
The oven light is not working.	- The light is out of order. - The oven is not connected or the fuse is not working.	➡ Change the bulb. ➡ Plug in your oven or change the fuse.
The pyrolysis cleaning cycle does not begin.	- The door is not properly closed. - The locking system is defective.	➡ Verify that the door is locked. ➡ Call the After-Sales Service Department.
Your oven starts beeping.	- During cooking. - At the end of a cooking cycle.	➡ The recommended temperature of your choice has been reached. ➡ Your programmed cooking cycle is finished.
The cooling fan continues to operate after the oven stops.	- The fan should work for a maximum of one hour after cooking, or when the oven temperature is greater than 125°C. - If it does not stop after 1 hour.	➡ Open the oven door to accelerate the cooling down of the oven. ➡ Call the After-Sales Service Department.
The oven is not heating, and "DEMO" appears in the display intermittently approximately every 8 seconds.	- Your oven is programmed for a demonstration.	➡ Set the time to 0:00. Press and hold down the + and - button for 10 seconds until a beep is emitted.

Warning
- Repairs to your appliance should only be performed by professionals. Non-standard repairs may be a source of danger for the user.

Tip
In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

Warning

- Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.

Tip

To unscrew the port and the bulb, use a rubber glove, which will make disassembly easier.

• *CHANGING THE BULB*

The bulb is located on the ceiling of your oven's cavity.

a) Unplug the oven.

b) Unscrew the lighting port (fig.1).

c) Unscrew the bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V~
- 300°C
- E 14 cap

d) Replace the bulb then reposition the port and reconnect your oven.

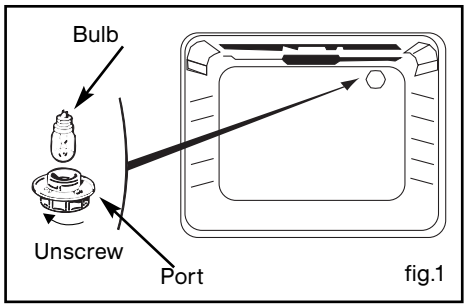


fig.1

• *REPAIRS*

Any repairs that are made to your appliance must be handled by a qualified professional authorised to work on the brand. When you call, mention your appliance's complete reference (model, type, serial number). This information appears on the manufacturer's nameplate *(fig.1).*

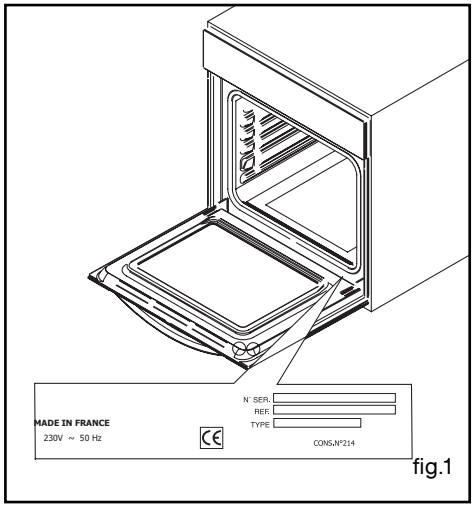


fig.1

SPARE PARTS
During maintenance work, request the exclusive use of ***certified genuine replacement parts.***

smeg